

MENU

COLD APPETIZERS

ASSIETTE OF CHARCUTIERE

Chef's selection trio of Pates, Rillettes, and Terrines.

AHI TUNA

Grilled and sliced cold ahi tuna with micro greens and balsamic vinaigrette.

ARTICHOKE WITH RATATOUILLE

Steamed artichoke with ratatouille and fresh herb vinaigrette.

GULF SHRIMP

Marinated Gulf shrimp, orange ginger with cayenne pepper and citrus vinaigrette.

HOT APPETIZERS

RAVIOLI

Wild mushroom ravioli with port wine sauce.

CASSEROLE OF ESCARGOT SNAILS

Braised in creamy garlic sauce.

GRILLED EGGPLANT WITH PROSCIUTTO

Glazed with goat cheese and basil.

HOT AND COLD APPETIZER SPECIALS OF THE DAY

SOUPS

COLD GAZPACHO

ONION SOUP GRATINÉE

LOBSTER BISQUE

SOUP SPECIAL OF THE DAY

SALADS

CAESAR SALAD

With grilled chicken, grilled salmon, or shrimp.

MEDITERRANÉE SALAD

Trévisse and mixed greens, mozzarella, red and yellow bell peppers, cherry tomato, oregano, olives, balsamic vinaigrette.

LANDOISE SALAD

Mesculin greens, smoked sliced breast of duck with goat cheese, pickled onion and carrot.

OCÉANE SALAD

Smoked salmon and shrimp over mesculin greens with seaweed, grilled zucchini and carrot.

ASSORTMENT OF CHEESE

American & French.

FISH & SHELLFISH

GRILLED WHITEFISH PROVENÇALE SAUCE

Tomatoes, shallots, garlic or capers & butter.

BROILED SALMON

With roasted sweet bell pepper cream sauce.

SHRIMP LINGUINI

Sautéed Gulf shrimp linguini with lobster sauce.

HAWAIIAN WAHOO

Grilled Hawaiian wahoo with citrus sauce (lemon, orange, mustard seed).

PASTA PRIMAVERA

Chicken or Seafood, Provençale Style or Lobster Cream Sauce.

MEAT & POULTRY

Comes with 1 starch and 2 fresh veggies.

STEAK AU POIVRE

Beef tenderloin steak au poivre (black peppercorn mushrooms cream).

FACON NICOISE

Chicken "Facon Nicoise" braised with tomatoes, olives and herbs.

ROAST RACK OF LAMB

With rosemary garlic sauce.

BEEF MEDALLIONS

Grilled beef tenderloin medallions, mushroom cream sauce with Roquefort.

DUCK BREAST WITH CASSIS SAUCE

Roast sliced breast of duck with red wine Cassis sauce.

VEAL BLANQUETTE CASSEROLE

In black trumpet mushroom sauce.

GRILLED PORK TENDERLOIN

Lightly breaded with pineapple sauce.

SAUTÉED SWEETBREADS GRENOBLOISE

With lemon capers parsley sauce.

DESSERTS

FLORENTIN PASSION FRUIT MOUSSE

With fresh berries, berry sauce.

FRENCH BREAD PUDDING

With caramel sauce.

LEMON CRÈME BRULÉE

ORCHARD TART

With caramel sauce.

POACHED PEAR IN BURGUNDY

With pear mousse, white chocolate, caramel sauce.

CAKE WITH DARK CHOCOLATE & PRALINE MOUSSE

Dark chocolate sauce.

ASSORTMENT OF CHEESE PLATE

American & French.
